



Sweet Corn Chowder

Serves 6

12 ears sweet corn shucked and cleaned

2 medium onions

1/2 # butter

6 sprigs fresh thyme

8 B sized new potatoes sliced

2 cups heavy cream

2T minced chives

Salt and Pepper

-shave corn off cob and reserve cobs

-peel and dice onions (medium dice) and reserve any onion scraps

-strip thyme off stems and reserve stems

-place cobs, onion scrap, and thyme stems in a pot and cover with water

-simmer corn stock 30 minutes and strain

-in another pot slowly sweat onions and thyme leaves in butter until softened

-add corn kernels, potatoes and corn stock

-simmer till potatoes are tender

-add heavy cream and return to simmer

-season, add chives and serve